

3-COURSE CHOICE MENU

APPETIZERS

Homemade Tomato Soup

or

Homemade Mushroom Soup

MAIN COURSES

Fried Grouper

Deep fried grouper fillet with tartar sauce, Dutch pan-fried potatoes with onion, mushrooms and bacon with a side salad

or

Tenderloin

A 6oz tenderloin with a pepper sauce served with hotchpotch and Dutch green beans wrapped in bacon

or

Belgian Stew

Traditional Belgian stew with mixed veggies served with French fries

DESSERT

Poffertjes

20 Traditional Dutch 'Mini-Pancakes' served with butter and powdered sugar







WINES

Mezzacorona Pinot Grigio Trentino-Alto Adige, Italy

Light bodied and dry, this delightful Pinot Grigio can be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.

Mezzacorona Chardonnay Trentino-Alto Adige, Italy

With its fruity fragrances and graceful taste, this highly drinkable Chardonnay shows subtle flavors of peach, nectarine, pear and spice.

Stemmari Moscato Sicily, Italy

Light and semi-sweet with perfumes of white flowers with smooth citrus notes. Every sip conveys extreme fruitiness balanced by a pleasant crispness.

Stemmari Pinot Noir Sicily, Italy

Medium-light bodied and dry with red berry notes and hints of oaky vanilla with a quick finish

Trivento Reserve Malbec Mendoza, Argentina

Deep red and violet in color, with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish

BEERS

Heineken AFL. 7,50 Amstel Bright AFL. 7,50

*Prices apply with this menu only

COCKTAIL

"Frescopolitan"

AFL. 10,-

Absolut Lime, Triple Sec, and Cranberry Juice

"Cucumber Fizz"

AFL. 10,-

Svedka Cucumber Vodka, Lime Juice and a splash of 7-up



